

CHRISTMAS 2018 OPENING TIMES

Christmas Eve Monday 24th December

9.00am -11.30am -Breakfast Menu

12pm - 2.30pm - Lunch Menu

4pm – closed for Christmas Day set up. The bar will be open for drinks until 6pm

Christmas Day Tuesday 25th December

£95 per adult and £45 per child

11am –14.30pm

The bar will be open for drinks until 4.30pm for diners only and we will close at 5.30pm

Boxing Day Wednesday 26th December

10am - 11.30am - Breakfast Menu

12 - 4pm - Lunch Menu

27th 28th 29th December

9.00am –11.30am - Breakfast Menu

12-3pm - Lunch Menu

3-5pm - Grazing Menu

6-9.30pm - Dinner Menu

Sunday 30th December

9.00am –11.30am - Breakfast Menu

12.30 -5.30pm - Sunday Lunch Menu

New Year's Eve Monday 31st December

£85 per adult dinner ticket and £25 per adult drinking ticket

9am -11.30am - Breakfast Menu

12pm -2.30pm - Lunch Menu

4pm – closed for evening set up

Fig doors opens to pre-booked dinner guests at 7pm

Fig doors open to drinking ticket holders 8.30pm

New Year's Day Monday 1st January, 2019

12pm–4pm - Lunch Menu

Normal hours resume from Wednesday 2nd January, 2019.



THE FIG & OLIVE
AT COPPICE



FESTIVE SET MENU

1ST-24TH DECEMBER 2018



STARTERS

Parsnip & cumin soup, chestnut cream, sourdough

Pork apricot & chicken terrine, pear & red onion jam,
peppercorn crisp bread

Innes Goats Cheese & caramelised red onion tart,
crunchy fennel & beetroot salad

Sloe gin cured salmon, dill pickled cucumber, pumpernickel



MAINS





Free Range Turkey Crown, goose fat roast potatoes, pigs in
blankets, apricot stuffing, bread sauce

Braised blade of Longhorn beef, caramelised shallot mash, spiced red
cabbage, pancetta lardons, port & juniper sauce

Pan Fried Seabass Fillets, Suffolk Chorizo, butterbean & Rioja stew

Spiced wild mushroom & pine nut roast, confit potatoes, brussels
with sage & butternut squash puree



DESSERTS

Plum Porter Christmas Pudding, brandy sauce

“The Patisserie Box” chocolate cherry log,
dark cherry puree, ice cream

Gin & Tonic Panna Cotta, rhubarb ripple cream & brandy

Cheese board, a selection of 3 cheeses, biscuits



3 COURSES – £32 PP

2 COURSES – £27PP

When pre-booking we require pre-orders and a £50 deposit for tables over 6 people.
A 10% service charge will be added to parties over 8 people.

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